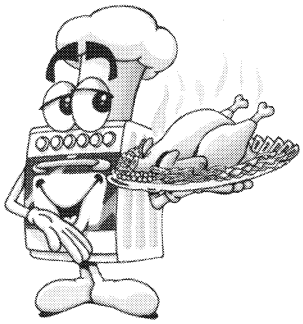
EUROMAID

OPERATING INSTRUCTIONS

BUILT-IN OVEN
INTEGRATED OVEN

Models: BMWH8
BMSS8



Dear Customer,

It is our ultimate desire that you achieve the best performance from our product, which has been passed through meticulous quality control checks and is manufactured in modern facilities.

To this effect, we recommend that you read the entire guide carefully before operating the product and keep it as a reference.

CONTENTS



Part 1: Safety Precautions and Important Items



Part 2: Technical specifications
- **Technical specifications of your oven**



Part 3: Installation of your cooker



Part 4: How to operate the oven
4.1 Using the minute minder
4.2 Operating the ovens multi-function ovens



Part 5: Operating the grill

Part 6: Maintenance and cleaning



Part 7: Important do's and dont's



Part 8: Future transportation

Part 1: Safety Precautions and Important Items

☛ Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and the frequency shown in the rating label corresponds with your power supply.
☛ Before applying to authorized service, have the electrical wiring of your home ready for connection.
☛ **The ground cable should always be performed by the manufacturer or its authorized service agent or a similarly qualified person. Our company shall not held responsible for any damage coused by the utilisation of the oven without ground cabling.**

☛ **While locating your oven; do not squeeze the supply cord under the oven body or inside the oven door, because the cable isolation can be damaged.**
☛ **If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.**

☛**The cooling fan will continue for a while after switching the oven off**

☛ **In models with the timer:**
Always adjust the timer during the first operation or after any interruptions of the electric supply. Otherwise, your oven will not operate.
☛ Do not attempt to move the appliance by pulling the door and/or handles.
☛ While the front door is open do not put any heavy object on it, and do not allow children to sit on it.
☛ During use the appliance become hot. Care should be taken to avoid touching heating elements inside the oven.
☛ **Accessible parts of the appliance will become very hot whilst the appliance is in use and until the appliance has cooled. Children should be kept away to avoid burns and scalds.**
☛ **The packaging materials can cause danger for the children.**
☛ **The appliance is not intended for use by young children or infirm persons without supervision.**
☛ Young children should be supervised to ensure that they do not play with the appliance.
☛ Do not forget to remove the packaging material near the tray and wire grill, and the polysthrene sticked to the front door glass.

☛ Always switch off the appliance from the mains when the appliance is not in use before cleaning or in the unlikely event of any probable product failure.
☛ Ensure the appliance is switched off before replacing the lamp, to avoid the possibility of electric shock.

☛ **Immediately switch off the appliance from the mains if a crack is detected on the ceramic glass surface, in available models.**
☛ Place the hobs on top of the counter that has been cut to the dimensions given in Unit 3, with the indicator lamps of the burners facing forwards. Place your oven in the cupboard that has been prepared to the dimensions specified.

☛ **In models with Grill;**
Keep the oven door CLOSED during grilling.
☛If the oven door is opened, the surfaces of the appliance will get very hot resulting in heat damage to the door, the control panel, knobs, side panels and the grill or tray.
☛Accessible parts may become hot when the grill is used. Children should be kept away.

☛**Always use oven gloves when removing the grill rack and dishes from inside the oven when in use.**

☛If, whilst cooking, steam produced comes into contact with cool surfaces on the outside of the appliance, it will condense and produce water droplets.
This is quite normal and is not a fault. Wipe it with a dry cloth.

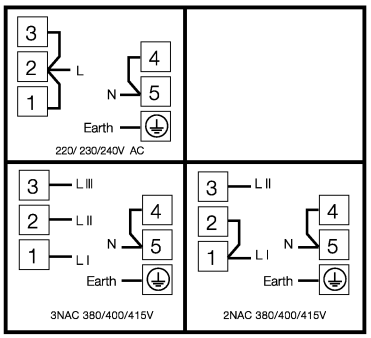
Safety Precautions about Electrical Connections

☛ Before your appliance is connected to the mains electricity supply, check to ensure that the voltage and the frequency shown in the data plate corresponds with your power supply. The data plate is situated side cover of the oven.

Warning!
This appliance must be earthed.
Our company shall not held responsible for any damage caused by the utilisation of the oven without ground socket.
☛ Before applying to Authorized service, have the electrical wiring of your home ready for connection.
If the appliances is connected by a plug, that the plug is easily accessible after installation (but not above the hob)

☛This product must only be installed by a qualified electrician eg. local electricity company to a suitable double pole control unit with a minimum contact clearance of 3 mm in all poles which should be adjacent to (but not above) the cooker in accordance with IEE regulation, Failure to observe this instruction may result in operational problems and invalidation of the product warranty. If the appliance is connected by a plug, that the plug is easily accessible after installation (but not above the hob).
The cable length should be 2 m max. for isolation safety.

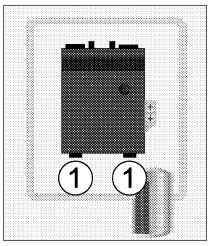
In models with "covered type-terminal block"



Schema II

Take care to connect as below:
Brown cable = L (Live)
Blue cable = N (Neutral)
Green/Yellow cable = E (Earth)

☛ If your oven is supplied without supply cord use schema-I to choose supply cord and use schema-II for installation of cord.
☛ Open the terminal block cover.
☛ Connect the supply cable according to wiring diagram on the rear cover.
☛ Fix the supply cable to main body with integrated screw via cable tightener.
☛ Assembly the terminal block cover to its place.
Your oven is suitable for single and three phase connection.
☛ The mains cable must pass through the cable clamp.
☛ The mains cable should be routed away from the appliance and in particular ventilation slots, the vent outlet and should not be obstructed when pushed in to position between the appliance and the wall and/or cabinet.



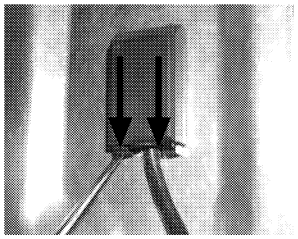
Connection Type	Monophase	Three phase with Neutral	Two phase with Neutral
Voltage	220/230/ 240 V	380/400/ 415 V	380/400/ 415 V
Supply cord type (max 2m long)	3x4.0 mm2 H05 V V-F	5x2,5 mm2 H05 V V-F	4x2,5 mm2 H05 V V-F

Schema I

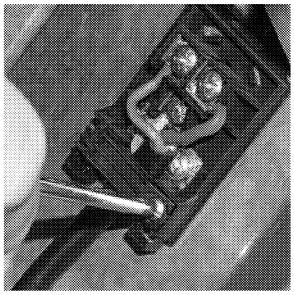
In models with “small type-terminal block “

If there is no supply cord attached to your oven, it is necessary to select the type indicated on below and follow the instructions.
Disconnect the appliance from the network.
3 core, PVC insulated and sheathed, Ordinary Duty (H05 VV-F) flexible cord having 1.5 mm^2 conductors. The cord must be approved to AS 3191 or be a HAR approved type.

1.open terminal cover with screwdriwer



2.open cable clamp





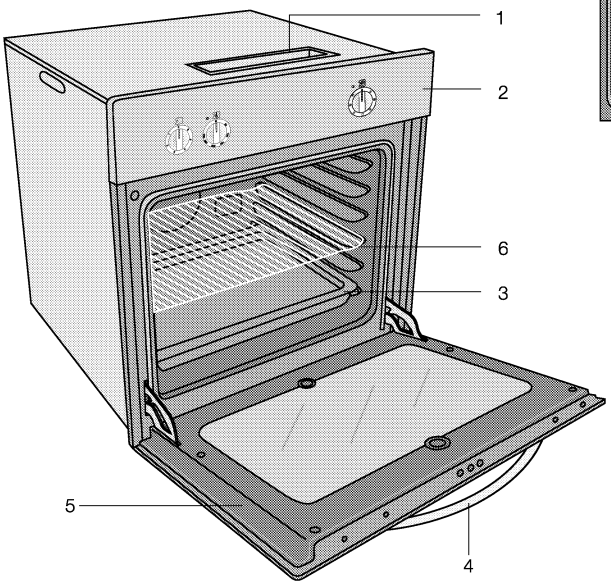
3. Change the supply cable according to wiring diagram on the rear cover.
Take care to connect as below:
Brown cable = L (Live)
Blue cable = N (Neutral)
Green/Yellow cable = E (Earth) ⏚

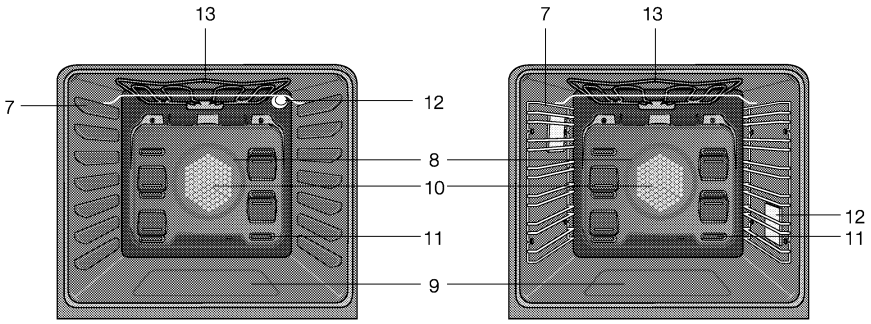
4. Fix the cable clamp

5. Close terminal cover

Part 2: Technical specifications

Technical specifications of your oven





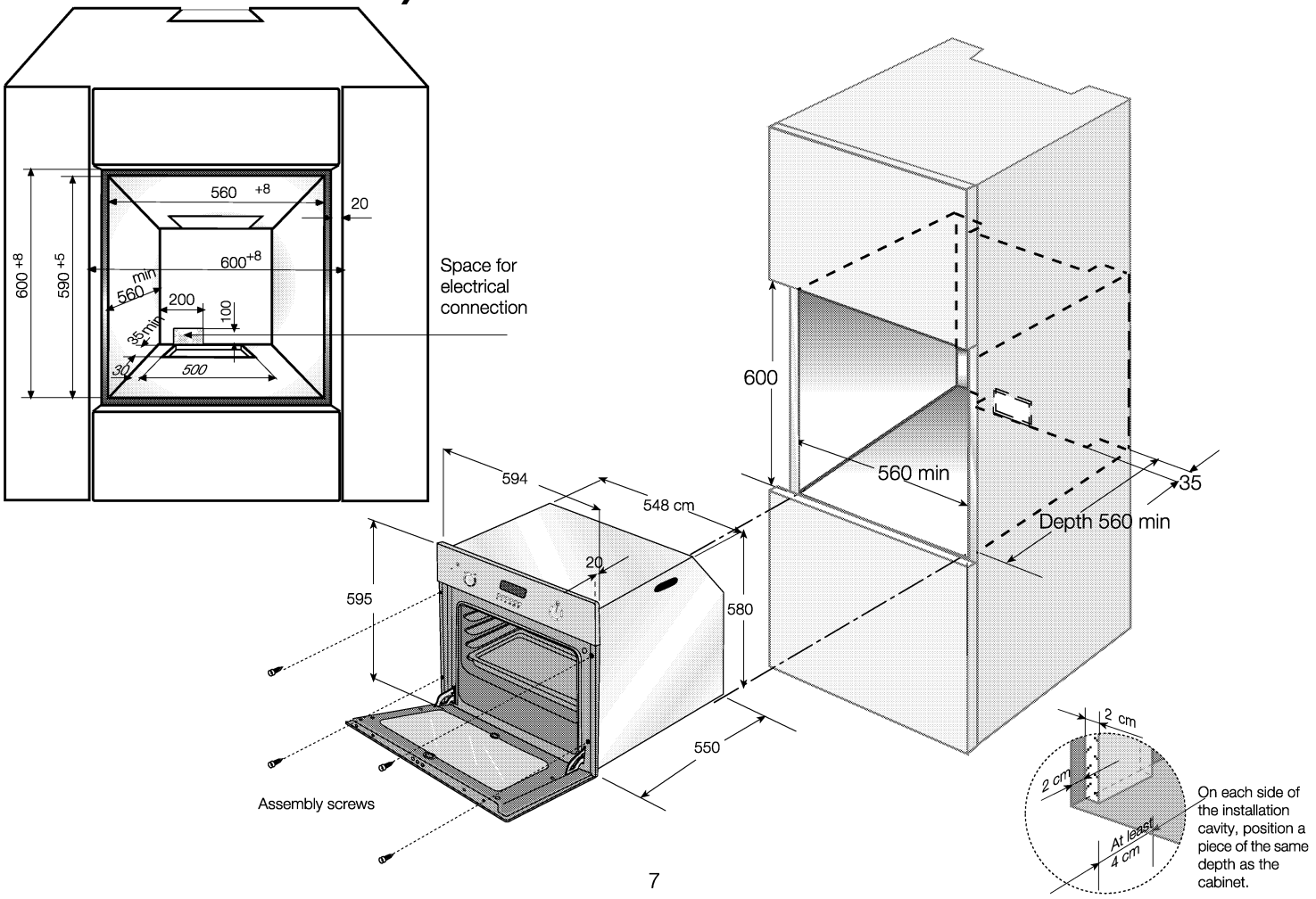
1. Range connecting terminals for entegrated models
2. Control panel
3. Tray
4. Handle
5. Front door
6. Wire grill
7. Shelves
8. Turbo-heating element (behind steel plate)
9. Lower heating element of oven (under steel plate)
10. Air exit holes
11. Turbo-motor (behind steel plate)
12. Lamp
13. Upper heating element of the oven

		Multi-function	
Outer width		594 mm	
Outer depth		550 mm	
Outer height		595 mm	

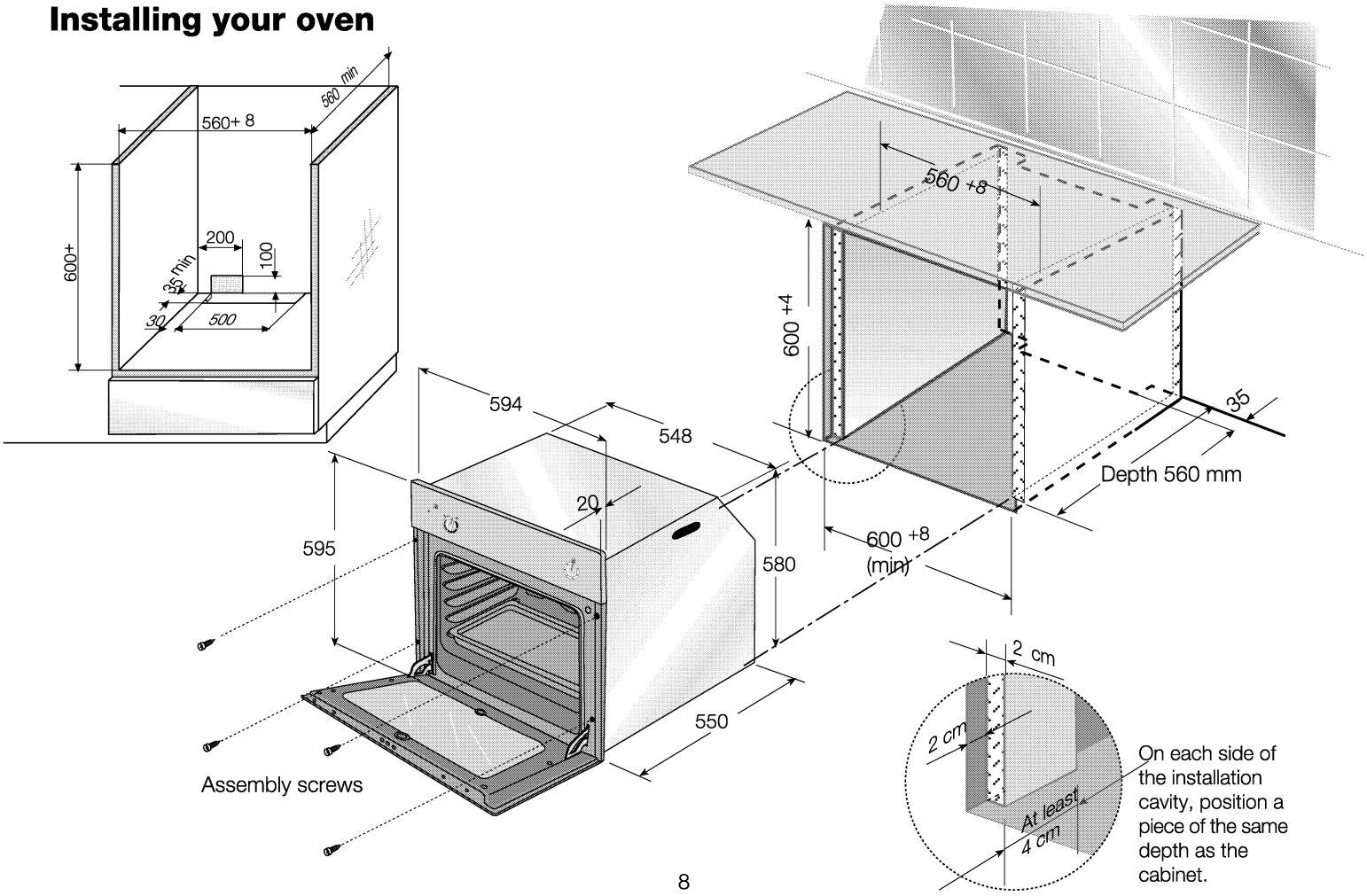
Dimensions of installation setting

Width		600 mm	
Depth		560 mm	
Height		600 mm	
Supply voltage		230/240 V ~ 50 Hz	
Oven output		2400 W	
Grill output		1100 -2300 W	
Turbo heating element output		2100 W	
Turbo motor output		+	
Lamp **(If available)**		15/25 W	

Part 3: *Installation of your cooker*



Installing your oven



Oven-Mounting and Warnings

Things to Pay Special Attention to Regarding the Electrical Connection

- Have the device's electricity connected by a certified electrician.
- This device belongs to the primary protection class and must be operated only via a grounded electrical connection.
- The device must be installed in such a way as to prevent contact with the electrical connections.
- If, together with the product, a main cord is not provided, or if a main cord is provided without a plug: a circuit breaker must be used with the product such that a 3 mm gap stands between all contacts capable of severing the electricity among all of the poles on the product.
- During product installation, ensure that no more than one of its side surfaces, if necessary, stands close to a high wall or cupboard. In wall ovens that come with the pyrolitic cleaning function, a minimum distance of 30 mm must be left between the oven's front panel and furniture or wall of the building.
- For the safe and reliable operation of the device, it is recommended that the back wall of the compartment into which it is installed be open.
- The consituent materials of the installation cavity must be able to withstand a temperature of 100 °C. This is especially applicable to and important for wooden materials, coverings that adhere to edges, plastic surfaces, applied adhesives, paints and polishes. Furniture in the device's immediate vicinity must be able to withstand a temperature of at least 70 °C.

Matters to Pay Special Attention to Regarding the Oven's Installation Cavity!

Prior to installing the device, the cutting of furniture and countertops or renovation activities need to have been completed. Sawdust and debris on the surfaces of furniture near which the product is to be installed must be cleaned. Otherwise the device's cord and electrical connection could become damaged.

- For the furniture cavity dimensions and the placement of the device, see the diagram.
- If a drawer is to be located underneath the device, a separator panel must be placed between the device and the drawer.
- Because the device is installed flush with the back wall, the electrical socket, except for the device's mounting area, must be located in an easily accessible place.
- For integrated ovens, the electrical connections and installation of the stove control buttons must take into account that the stove control buttons will be on the front panel of the oven.
- Ensure that the furniture cabinet of the kitchen countertop has been stabilized/immobilized.
- For the oven's proper ventilation, there must be a distance of up to 35 mm between intervening furniture surfaces and the back wall.

Matters to Pay Special Attention to Regarding the Positioning of the Oven

- By pushing the device, insert it fully into the furniture compartment. **Attention!** During insertion, ensure that the electrical cable is not broken or pinched.
- For air circulation, some empty space must remain between the walls and the compartment into which the device is installed. For this reason, prior to stabilizing/immobilizing the device, try to center it within the cabinet.
- After positioning the device, stabilize/immobilize it with screws as shown in the diagram.
- The space between the upper surface and the device must not be blocked/occupied by any object.

When removing the oven from the furniture cavity,

- Disconnect the device's electricity.
-Unscrew the stabilization/immobilization screws.
- Remove the device by slowly lifting and pulling out.

Part 4: Operating the oven

4.1 Use of the minute minder

There is an electrical ringer timer which can adjust the cooking period to maximum 100 min. It operates by turning the switch clockwise and can be adjusted by a knob.
Turn the knob to the manual position ( ) if not want to use minute minder facility. In this position, the timer
does not cut off the electricity flowever, in order to turn off the operating you either have to reset the timer or position the thermostate knob to **“0”**.
When the timer is set between 0-100 min, the electricity is cut off automatically and the timer rings at the end of this specific period.

Warning: The heating elements does not work unless the timer and thermostate knobs are opened together.

4.2 Operating the ovens

Oven heating control knob

This knob is used together with the "function selection" knob. Select the desired stage with the "function selection" knob. Then rotate the "oven heating control" knob clockwise. The lamp and the heating elements in conjuction with the stage you have selected, or the fan will come on line. The temperature in the oven shall be sensed by the thermostat. The thermostat switches off the heating element and the thermostat light when the set temperature level is reached inside the oven. When the temperature falls below thermostat comes back on line and the thermostat light illuminates. This way, the set temperature level is maintained throughout the cooking period.

Function selection knob

This knob allows you to select functions and carry out checks. The functions and their stages are explained below. In order to operate the stages, you need to bring the "function selection" knob (except stage) together with the"oven heating control" knob to the desired temperature degree and adjust the timer if there is. If your cooker has timer; refer to the description of timer usage.

Burning off the protective coating process.
In order to burn off the protective coating remove shelves and baking tray by turning your oven to 200°C in position for to 30 minute periods without putting anything into it.
You must ensure this operation is conducted in a wall ventilated area.

The stages of the multi- function selection knob

Oven lamp and fan are on.

Fan and turbo heater are on.

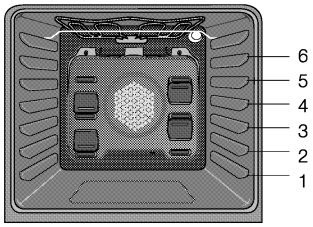
Fan and oven bottom heater are on.

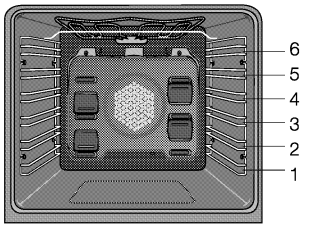
Top and bottom heaters are on.

Fan, top and bottom heaters are on.

Fan and top heater are on.

Means only the grill heater is on.
You must bring to the heating control knob to the maximum temprature.





Means lamps, both grill heater and rotisserie function are on.
You must bring to the heating control knob to the maximum temprature.

Cooking table

Foods	COOKING PAN	SHELF POSITIONS			THERMOSTAT POSITION	COOKING TIME (min)		
		Fan with ring heater	Top and bottom	Fan with Top and bottom		Fan with ring heater	Top and bottom	Fan with Top and bottom
Short bread (Serves 8)	24-26 cm bread mould	3	2-3	3	170-180	15-25	25-35	20-25
Cake in mould (Serves 5)	18-22 cm cake mould	3	2-3	3	170-180	20-30	25-35	20-25
Cookie (Serves 12)	Cooking sheet	4	2-3	3	170-190	20-30	25-35	20-25
Flaky pastry (Serves 12)	Cooking sheet	4	2-3	3	180-190	20-30	25-35	20-25
Brioche	Cooking sheet	4	2-3	3	160-180	20-30	25-35	20-25
Pastry (Serves 8)	Big tray	4	2-3	3	:180-190 / :190-200	35-45	40-50	30-40
Yeasted dough (Serves 18)	Big tray	4	2-3	3	:190-200 / :200-220	25-35	35-45	25-35
Biscuits (Serves 10)	Cooking sheet	4	2-3	3	170-180	15-25	20-30	18-22
Cake (Serves 20)	Big tray	4	2-3	3	170-180	20-30	25-35	20-25
Milleteuille pastry (Serves 8)	Big tray	4	2-3	3	200-210	20-30	25-35	20-25
Lasagne (Serves 8)	Lasagne dish	4	2-3	3	170-180	35-45	40-50	30-40
Pizza (Serves 8)	Big tray	4	2-3	3	200-220	20-30	30-35	25-30
Roast beef (Serves 8)	Roasting dish	4	2-3	3	250 (15min)*	90-120	110-120	100-110
Lamb shoulder (Serves 8)	Roasting dish	4	2-3	3	250 (15min)*	65-80	70-90	60-75
Roasted chicken	Roasting dish	4	2-3	3	250 (15min)*	55-65	60-70	50-60
Roasted turkey (5,5 kg)	Big tray	4	2-3	3	220 (25min)*	170-220	180-240	150-210
Fish	Roasting dish	4	2-3	3	200	15-20	15-25	15-20

*For roasted meats, the thermostat starts with the highest level and decreases to 150°C after 15 minutes.

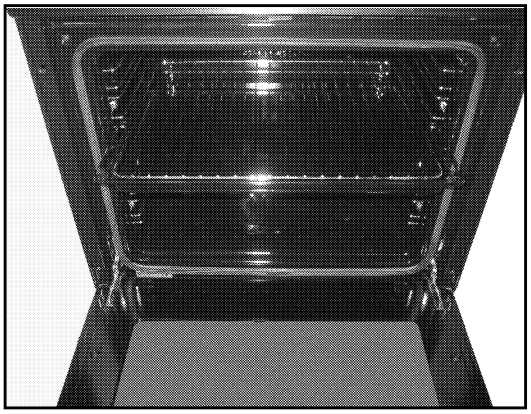
- The values listed in the table are the results obtained from laboratory testing.
- You may find different flavours of the food according to your own cooking and usage practices.
- If you wish, you can add the time it takes to pre-heat the oven to the values listed in the table.

Shelf position (In fan with ring heater model)
For 3 trays 2 - 4 - 6
For 2 trays 4 - 6
For 1 tray 4

Fan with ring heater
Top and bottom heater
Fan with Top and bottom heater

Part 5: Operating the grill

Grill Tray Placement:
Position the grill rack into drip tray and then push these together to shelf 5. This is the optimal grilling height.



Operating the Grill:
After you have evenly placed the food on the grill tray set the Griller function or from the program controller and set the thermostat temperature to 200°C which is the most suitable temperature for Grilling.
Note this temperature is thermostatically controlled and may be increased or decreased to accommodate various foods you are grilling.

After the above steps have been completed close the door and commence cooking, noting to periodically check the foods being grilled.

Safety Tip:
We recommend you set the auto off timer or minute to max 30 minutes as a safety precaution whilst grilling as the door is closed you may forget the griller is operating.
To activate auto the off timer (Whilst the Griller is operating) simply depress auto on function an set 30 minutes on the timer. Or rotate the knob timer to 30 mins semi-auto models BMSS7, BMWH7.
The Griller will turn off in 30 minutes!
To reset the Auto Off Operation & resume Grilling simply depress the hand symbol and Grilling will resume. Or for BM models select manual cooking.



WARNINGS:

Children:

Do not allow Children to sit or stand on the Oven door when the door is open.

Accessible Parts:

May become Hot whilst Grilling and Children should be kept away.

Excessive Smoke:

Prior to commencing grilling ensure that the Grill tray and oven are clean free of residue fats or oils from previous cooking otherwise extensive SMOKE may accumulate whilst grilling

Do Not:

Line the Grill tray with Aluminum Foil as the increase in the heat could create a fire Hazard.

High Temperatures:

A temperature set too high ie plus 220°C may cook the foods too rapidly and cause burning and or smoke so be aware of suitable correct setting of temperature control.

Grill			
	Cooking temp.°C	Shelf position	Cooking duration (min.)
Lamb	190	4-5	12-15
Lamb chops	190	4-5	12-15
Beef			
Veal chops	190	4-5	15-25 **(1)**
Mutton chop	190	4-5	15-25 **(1)**

(1) Depending on the thickness

Part 6: Maintenance and cleaning

Turn off the mains switch before cleaning

☛ Before switching on again ensure that all controls are in the OFF position.

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner.

☛ Never clean the cooker surface by using materials such as hurd brushes, steel pads or knives, which can easily scratch the enamelled and stainless steel surfaces.

☛ Special cleaners that are commercially avaible may be used after carefully reading the warning labels written on them. Do not use cleaning agents containing acid or chlorine. Cleaning can be accomplished using a soft piece of cloth wetted with soapy water or with commercially avaible special surface cleaners and a soft piece of cloth. Especially use liquid paste or cream type cleaners.

Control panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur. Do not attempt to remove any of the control knobs from the panel as this may cause damage and is a safety hazard.

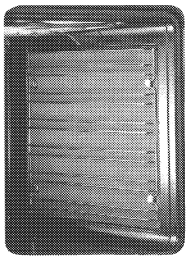
Oven interior

Before switching on again ensure that all controls are in the OFF position. Take out all trays and the grill out of the oven. Clean out the interior with a piece of moist, soapy cloth. Then, clean it once more with a wet piece of cloth and let it to dry.
Do not use dry powder agents for cleaning.
Special cleaners that are commercially available may be used after carefully reading the warning that are written on the labels.

Warning!

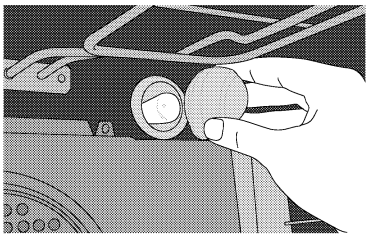
Never clean the inside of the oven and trays with hard brushes, steel pads or knives.
Do not use cleaning agents containing acid or chlorine on **stainless steel surfaces and the handle.** Cleaning can be accomplished using a soft piece of cloth wetted with soapy water or with commercially available special surface cleaners and a soft piece of cloth.

☛ **Catalytic-enamelled models;** The oven interior of this model is coated with catalytic enamel since the catalytic enamel cleans itsellf, you do not have to perform an extra cleaning after the cooking operation.

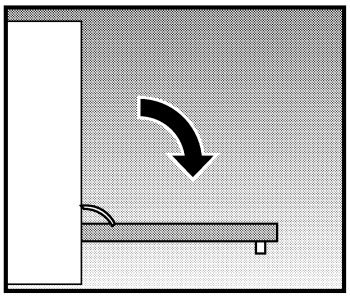


If your oven obtains steel rack; To clean the steel rack, unscrew the 4 screws. After cleaning operation, assemble the steel rack to the oven body again.

Replacing the oven lamp:
1. Unplug the power cable.
2. Then, remove theprotective glass cover of the lamp inside your oven by turning it counterclockwise.
3. Then, remove the bulb by turning it counter-clockwise.
4. After installing the correct bulb obtained from an Authorized Service, reinstall the protective glass of the lamp.



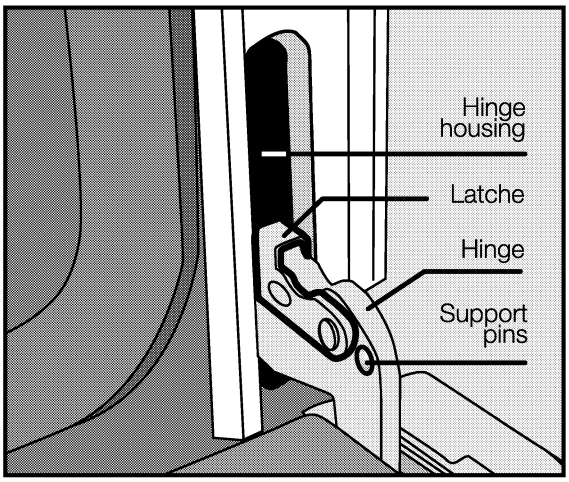
Replacing the oven door



1. Open the front door to 90°

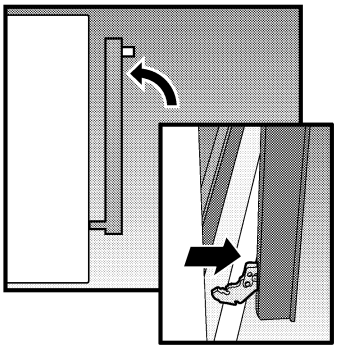


2. Open the latches placed on the hinges both sides of the front door until they touch the support pins.
3. Close the front door till touching the latches.



4. Hold the oven door slightly at the handle, close slightly, pull upwards and close until there is a aperture of few centimeters are left. Then you can detach the hinges from the housing.

The mount the door;
Do the above started instructions in reverse order.
Attention: Assure that hinges are placed apropppriately in the housing.
Do not forget to close the latches.



Part 7: Important do's and don'ts

Don'ts

☛ Don't leave children unsupervised where the cooker is installed and in use as all surfaces will get hot.

☛ **Don't allow children to sit or stand on the oven door when open in its down position or allow any person to sit or stand on part of the appliance.**

☛ Don't use large preserving pans or fish kettles across two hotplates as this will damage the hob.

☛ **Don't store items above the cooker that children may attempt to reach.**

☛ Don't use water to extinguish oil or fat fires.

☛ **Don't use the cooker as space heater, dryer.**

☛ Don't heat up unopened food containers as pressure can build up causing the container to burst.

☛ **Don't place flammable or plastic items on or near the hob, and never place wet cloths etc. on the hob to dry.**

☛ Don't use biological washing powder or harsh abrasives or chemical cleaners for cleaning the oven inner panels.

☛ **Don't leave a hotplate on for long periods when not covered by a pan. Spillage should be dealt with as soon as it occurs, taking due care as the hob surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the hob is switched on again to prevent baking on.**

☛ Don't store flammable materials, aerosol etc. In adjacent cabinets.

☛ **Don't cover ventilation slots in any way.**

☛ Don't use the handles to hang towels, dishcloths etc.

☛ **Don't use round-bottomed (traditional) Woks. Use flat-bottomed types.**

☛ Don't place dishes, pans, trays directly onto the oven compartment base.

☛ **Don't cover oven shelves with aluminium foil as the air circulation in the oven will be disrupted.**

☛ Don't line the grill pan with aluminium foil.

☛ **Don't attempt to grill with the door open.**

☛ Don't use the grill to warm plates.

Do's

☛ Have your appliance installed by a qualified engineer or a technician.

☛ **Make sure you understand the controls prior to using your appliance.**

☛Ensure that no flammable materials are adjacent to the appliance as the sides of the appliance become hot during operation.

☛ **Keep children away from the cooker at all times when in use as surfaces will get extremely hot.**

☛ Always turn off the electricity supply at the wall switch before cleaning.

☛ Check all controls on the appliance are switched off after cooking.

☛ **Keep all ventilation slots clear of obstructions.**

☛ Remember that the oven and the utensil will be very hot when in use.

☛ **Note that times and temperatures in this book are for guidance only.**

☛ **Ensure meat and poultry is thoroughly defrosted before cooking.**

☛ Take care when removing utensils from the grill as they may be hot.

☛ **Take care when opening the door. Let steam and hot air escape before removing the food.**

☛ Use quality oven gloves for removing hot food utensils from the oven/grill.

☛ **Select the correct shelf position before turning the oven or grill on.**

☛ Clean your cooker regularly, ideally after

Part 8: Future transportation

☛ **Transporting the oven;**
Store the oven's original box. Transport the oven in its original carton. Follow the guidance marks that are printed on the carton.

To prevent the wire grill and tray inside the oven from damaging the oven door, place a strip of cardboard or paper 1 to 1.5 cm in thickness onto the inside of the oven door that lines up with the position of the trays. Tape the oven door to the side walls.

☛ **If you do not have the original carton;**
Take the necessary precautions in order to prevent the exterior panels, and the glass surfaces of the oven from being damaged.

Pack the hob in bubbled nylon or thick cardboard and tape it completely in order to prevent any damage during transportation.

The oven must be transported upright. Do not place other items on the top of the cooker.

Guarantee

Your Euromaid cooker is guaranteed for 24 months from the date of the original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge during this period. The guarantee is subject to the following provisions.

- The guarantee does not cover accidental or transit damage, misuse, cabinet parts, knobs or consumable items such as light bulbs.
- The guarantee does not cover repairs or service calls required as a result of inexpert or faulty installation.
- The product must be correctly installed and operated in accordance with the instructions contained in the operating instruction booklet.
- The product is designed for domestic use only. The installation of this product on business premises for commercial use will invalidate the guarantee.
- The guarantee is only valid within the boundaries of the Australia.
- The guarantee will be rendered invalid if the product is resold or has been affected by inexpert repair.
- Euromaid disclaims any liability for incidental or consequential damages.
- The guarantee is in addition to and does not diminish your statutory or legal rights.

ELECTRICAL DISTRIBUTORS AUSTRALIA PTY LTD

ABN 11 051 297 557
SUITE 8/92A MONAVALE ROAD (Enter of Daydream street) WARRIEWOOD NSW 2102
PH:02 99992124 FAX: 02 99991684 EMAIL:EDAAUST@bigpond.com
web site www.euromaid.com.au

EUROMAID COOKER WARRANTY

IN ADDITIONS TO RIGHTS BY LAW

Electrical Distributors Australia Pty Ltd guarantees to the original purchaser subject to model type either 12 months or Two Years of ownership that any part with defective material be replaced free of charge, provided that all service work is carried out by Electrical distributors Australia Pty Ltd or the nearest appointed service agent.

2 Year Warranty Products:
All built in appliances such as Ovens, Gas and Electric Cook tops.

1 Year Warranty Products:
All Free Standing Gas and Electric products including bench top and portable products.

Portable products ie MC110T are to be returned to the nearest service agent by the purchaser these products offer no in home warranty repair.

AUTHORISED SERVICE AGENTS:

NSW
ALL GENERAL WHITEGOODS
4/11 HALLSTROM PLACE
WETHERILL PARK 2164 NSW
PH: 02 97561511
FAX: 02 97561091

GOLD COAST
ROSHAD APPLIANCE SERVICE
1/13 LEDA DRIVE
BURLEIGH QLD 4220
PH: 0755357044
FAX:0755357407

VIC
ADVANTAGE APPLIANCES
UNIT 12,22-24 REDLAND DRIVE
MITCHAM VIC 3132
PH:03 98744222
FAX:0398744455

TASMANIA
BALDOCKS
222 LIVERPOOL STREET
HOBART TASMANIA 7000
PH: 03622345995
FAX:0362348134

Where the appliance is installed outside the normal service area of Electrical Distributors Australia Pty Ltd or its Appointed Service Agent the purchaser will pay the travel cost charges for the service agent to attend the repair or to take the appliance to the service centre.

Built In & Free Standing Appliances:
Access must be granted within normal working hours and our Service Agents must have easy access to these built in appliances and charges will be the responsibility of the purchaser where the service technician cannot obtain easy access to remove the appliance for inspection prior to repair.

This Warranty is not transferable and excludes any repair or replacement caused by Power Surges faulty installation abuse, Pest Damages, misuse, acts of God or accident.
The above Warranty is for Domestic Application only and is limited to Three (3) Months in Commercial Applications.

WESTERN AUSTRALIA
METROPOLITAN APPLIANCES
15 SHIELDS CRESCENT
MYAREE WA 6154
PH: 089 3301724 FAX: 089 3171296

SOUTH AUSTRALIA
PRESTIEGE APPLIANCE REPAIRS CENTRE
4/65 STEPHENS AVENUE
TORRENSVILLE SOUTH AUSTRALIA 5031
PH: 08 83522022
FAX: 08 83522044

QUEENSLAND
ENDEAVOUR REFRIGERATION
167 ROBERTSON STREET
FORTITUDE VALLEY QLD 4006
PH: 073 8727444
FAX: 073 8522465

FOR SERVICE OUTSIDE THE ABOVE AREAS PLEASE CONTACT HEAD SYDNEY OFFICE PH:02 99992124

BMSS8 - BMWH8
ENCASTRABLE/ENTEGRATED

285.9262.93/16.06.06/R.O